

[54] CONSUMER FRIENDLY CHOCOLATE

[75] Inventor: Albert Zumbé, Neuchâtel, Switzerland

[73] Assignee: Jacobs Suchard AG, Zurich, Switzerland

[21] Appl. No.: 298,997

[22] Filed: Jan. 19, 1989

[30] Foreign Application Priority Data

Jan. 8, 1988 [DE] Fed. Rep. of Germany 3800323

[51] Int. Cl.⁵ A23G 3/00; A23L 1/302; A23L 1/304; A23L 1/305

[52] U.S. Cl. 426/72; 426/73; 426/74; 426/660; 426/804

[58] Field of Search 426/660, 804, 613, 631, 426/658, 72, 73, 74

[56] References Cited

U.S. PATENT DOCUMENTS

2,487,931	11/1949	Lataner	426/660
2,760,867	8/1956	Kempf et al.	426/660
2,904,438	9/1959	O'Rourke	426/660
3,769,030	10/1973	Kleinert	426/660
4,078,093	3/1978	Girsh	426/660
4,107,347	8/1978	Burley	426/660
4,670,268	6/1987	Mahmoud	426/72

FOREIGN PATENT DOCUMENTS

0189161	7/1986	European Pat. Off. .
0126666	9/1987	European Pat. Off. .
3434283	3/1986	Fed. Rep. of Germany .
3440732	5/1986	Fed. Rep. of Germany .
3008900	8/1987	Fed. Rep. of Germany .
80/02636	12/1980	PCT Int'l Appl. .
WO82/01132	4/1982	PCT Int'l Appl. .
506954	6/1971	Switzerland .

OTHER PUBLICATIONS

Minifie et al., Chocolate, Cocoa & Confectionary 2nd ed. Air Pub. Co. Westport Conn., 1980, p. 131.

Primary Examiner—Jeanette Hunter

Attorney, Agent, or Firm—Burns, Doane, Swecker & Mathis

[57] ABSTRACT

A chocolate of good nutritional value offering improved tolerance to consumers who may be allergic to protein in cocoa or milk and/or sensitive to theobromine or caffeine and/or react to bioactive amines present in regular chocolate. It contains no cocoa liquor or cocoa powder or milk powder. Its protein source is protein hydrolysate and/or 1-amino acids, the latter being selected to give good flavor while retaining the essential qualities of the protein.

38 Claims, No Drawings